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Barbers and Barber Shops—Regulation of. (Reg. Bd. of H., June 20, 1912.)

SEC. 169. Every owner or person in charge of any barber shop shall keep said shop at all times in a clean and sanitary condition. The wall and ceiling shall be properly painted, whitened, or papered, and all barber shops shall adhere to the following rules:

1. All barber shops must have sufficient light and ventilation.
2. No person shall use a barber shop as a sleeping room or dormitory.
3. All mugs, shaving brushes, razors, clippers, shears, and other metal instruments shall be sterilized in an approved manner after each separate use.
4. A clean and separate towel shall be used for each customer.
5. Shops shall have running hot and cold water.
6. Hot-water tanks shall be used for no other purpose than that of heating water.
7. Lump alum shall not be used, but alum in powder or in solution is allowed.
8. Powder puffs and sponges are prohibited.
9. Barbers shall not shave a person when the surface to be shaven is inflamed, broken out, or contains pus, unless said customer is provided with cup, razor, and brush for his individual use.
10. No person with venereal or other contagious disease shall serve as a barber.
11. Every barber or other person in charge of barber shop shall wash hands immediately before serving each customer.
12. A roll of clean paper shall be placed on the back of each chair in such a way that it may be unrolled and act as a headrest for the customer; no portion of said paper shall be used for more than one customer, but each customer shall be provided with a fresh, clean section of said paper: *Provided, however,* That as a substitute for said paper a clean towel may be used as a headrest for each customer.

Violations of any of the above rules is punishable by a fine of \$5.

Certificates or Bills of Health. (Reg. Bd. of H., June 20, 1912.)

SEC. 170. No person, officer, or board within said city (except this board or its proper officers, and as the regulations by this board shall provide) shall grant, sign, or deliver any certificate or "bill of health"; and any person or persons offending against the provisions of this section shall forfeit and pay a penalty of \$20.

CINCINNATI, OHIO.**Restaurants—Construction and Regulation of. (Reg. No. 65, Bd. of H., July 24, 1912.)**

The word "restaurant" as used in these regulations shall be held to include all hotels and eating houses of every description.

2. Every apartment or room in which food is served must be light, dry, airy, and properly drained, and all plumbing therein constructed must be in accordance with the rules and regulations of the city of Cincinnati.

3. All rooms, apartments, and buildings used for the purposes of cooking and in the preparation of foodstuffs shall be used exclusively for such purpose, and the rooms or places set apart for the storage of foodstuffs shall likewise be light, airy, and properly ventilated.

4. All rooms used for the cooking and preparing of foodstuffs shall have floors and side walls so constructed as to exclude vermin, rats, mice, and kept in a state of good repair. No dogs, cats, or other animals shall be allowed in said room. Said floor shall be smooth and constructed in such manner as to permit proper cleaning, and shall be kept in a sanitary state. The walls and ceilings of such apartments or rooms used for preparing foods shall be properly whitewashed, unless painted or finished in natural wood, as often as required by the health officer, but at least once in 12 months, and in all places along said walls where there is frequent contamination from use, there shall